

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

Page 1 of 3

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	7	4 / 25 / 2019		Mongolian BBO & Grill	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	11:00	2:40P	Wong, Lailin G	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				1800008145		134 East Marine Corps Drive Deddo Guam	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Restaurant				1	6337072	1	3
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health					
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present			6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices					
4	<input checked="" type="checkbox"/> OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use			6
5	<input checked="" type="checkbox"/> OUT N/A N/O	No discharge from eyes, nose, and mouth			6
Preventing Contamination by Hands					
6	<input checked="" type="checkbox"/> OUT N/A N/O	Hands clean and properly washed			6
7	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6
8	IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible		<input checked="" type="checkbox"/>	6
Approved Source					
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source			6
10	IN OUT N/A <input checked="" type="checkbox"/>	Food received at proper temperature			6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated			6
12	IN OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			6
Protection from Contamination					
13	IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected		<input checked="" type="checkbox"/>	6
14	<input checked="" type="checkbox"/> OUT N/A	Food contact surfaces: cleaned & sanitized			6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			6
Potentially Hazardous Food (TCS Food)					
16	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time and temperatures			6
17	IN OUT N/A <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			6
18	IN OUT N/A <input checked="" type="checkbox"/>	Proper cooling time and temperature			6
19	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures			6
20	IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures			6
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking and disposition			6
Consumer Advisory					
22	<input checked="" type="checkbox"/> OUT N/A	Consumer Advisory provided for raw or undercooked foods			6
Highly Susceptible Populations					
23	IN OUT <input checked="" type="checkbox"/>	Pasteurized Foods used; prohibited foods not offered			6
Chemical					
24	IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used			6
25	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used			6
Conformance with Approved Procedures					
26	IN OUT <input checked="" type="checkbox"/>	Compliance with variance, specialized process, and HACCP plan			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
Food Identification					
34		Food properly labeled; original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored		<input checked="" type="checkbox"/>	1
39		Washing fruits and vegetables			1
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed: proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
Documents and Placards					
54		Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)

DEH Inspector (Print and Sign)

Date: 4/25/19

Follow-up (Mark one): YES NO

Follow-up Date 5/5/19

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Page 2 of 3

ESTABLISHMENT NAME Mongolian BBQ & Grill		LOCATION (Address) 134 East Marine Corps Drive Dededo Guam
INSPECTION DATE 4 / 25 / 2019	SANITARY PERMIT NO. 1800008145	PERMIT HOLDER Wong, Lailin G

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Raw shrimp/buffet chiller	34.5	Raw marinated chix (large pan)/buffet chiller	55.0
Raw marinated pork chop/buffet chiller	36.5	Cut honey dew/buffet chiller	42.5
Raw marinated pork slices/buffet chiller	52.5	Cut watermelon/buffet chiller	41.5
Raw pork slices/buffet chiller	39.0	Cut honey dew/prep chiller in the kitchen	38.0
Raw steak slices/buffet chiller	57.0	Raw shelled eggs/buffet chiller	52.0
Raw marinated steak slices/buffet chiller	56.0	Cooked seafood stir-fry/flat iron grill top	184.5
Raw chopped beef/buffet chiller	41.5	Cooked rice/rice warmer at buffet	161.0
Raw chopped pork/buffet chiller	42.0		
Raw chopped chicken/buffet chiller	41.5		
Raw chicken (large pan)/buffet chiller	48.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted today in response to complaint # 19-037A regarding a customer claiming they experienced food poisoning from dining at the establishment. Partial evidence to support the claim was observed, due to potentially hazardous foods (PHF) not being stored at the proper cold holding temperature.	
	The following violations were observed:	
8	Hand washing sink in the bar area was inaccessible, and no soap was provided. Hand washing sinks shall be accessible and supplied with soap and paper towels to promote proper hand hygiene. COS: Removed obstructions and supplied hand soap.	COS
13	PHF such as raw chicken improperly stored above raw beef, pork, and kimchee in the stand-up chiller in the kitchen. PHF shall be stored according to cooking temperatures in order to prevent cross-contamination. COS: Reorganized chiller.	COS
20	Various PHF (raw pork, beef, chicken, and eggs) in the stand-up chiller and the buffet chiller not held at the proper temperature for cold holding. PHF shall be cold-held at 41F and below to prevent the growth of bacteria. Note: All out-of-temp items were discarded.	5/5/19

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) J. GARUA	Date: <div style="text-align: right;">4/25/19</div>
DEH Inspector (Print and Sign) T. JIMENEZ	Date: <div style="text-align: right;">4/25/19</div>

Page 3 of 3

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Person in Charge (Print and Sign)

Date: 4/25/19

DEH Inspector (Print and Sign)

Date: 4/25/19